

## AIPA 16

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **94**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4.1 kg (71.9%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński          | 0.8 kg (14%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 0.6 kg (10.5%) | 79 %  | 22  |
| Grain | Caramunich® typ I           | 0.2 kg (3.5%)  | 73 %  | 80  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 14.4 %     |
| Boil    | Green Bullet           | 25 g   | 15 min   | 11 %       |
| Boil    | Green Bullet           | 25 g   | 5 min    | 11 %       |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 5 min    | 14.4 %     |
| Boil    | Centennial             | 80 g   | 1 min    | 10.5 %     |
| Dry Hop | Mosaic                 | 50 g   | 6 day(s) | 10 %       |
| Dry Hop | Centennial             | 50 g   | 5 day(s) | 10.5 %     |
| Dry Hop | Mosaic                 | 50 g   | 4 day(s) | 10 %       |
| Dry Hop | Centennial             | 50 g   | 3 day(s) | 10.5 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | mech irlandzki  | 5 g    | Boil    | 15 min |
| Water Agent | gips piwowarski | 5 g    | Mash    | ---    |